

BAR BITES

Trio of dips 14
with charred flatbread (V, GFO)

Sweet potato wedges 13
with pesto mayo (V, DF)

Salt & pepper calamari 14
chilli, aioli (DF)

Chargrilled tandoori chicken skewers 15 (GF)
raita, bombay spice

Old school crinkle cut chips 10
aioli V DF

Mini chicken, leek & bacon pies 16
honey mustard

Grilled saganaki 15
smoked chorizo, honey,
oregano, toasted sourdough (GFO)

Buffalo mozzarella salad 13
cherry tomato, shallots, balsamic,
charred flat bread (V, GFO)

Lygon Street style lasagne croquettes 14
garlic breadcrumb, aioli

Bluefin tuna ceviche 17
guacamole, mango, coriander,
red onion & chilli salsa (GF, DF)

SMALL PLATES

GRAZING

Cheese plate 32
chef's selection of cheeses made by
some local Victorian legends, cheddar,
brie, blue, fig paste, grapes, pecans,
flatbreads, sourdough V

Charcuterie plate 30
San Daniele prosciutto, calabrese
hot salami, Castlemaine bresaola,
Mt. Zero olives, pickles, mustard,
toasted sourdough

The Duke cheeseburger 22
Victorian beef, American cheese,
burger sauce, pickles, lettuce, tomato

The double cheeseburger 25
double of the classic cheeseburger!

Club sandwich 23
club sandwich with char grilled
chicken, breast, bacon, cheese, smashed
avocado, cos, pesto mayo

The Warney pork burger 24
smoked pulled pork, coleslaw, American cheese,
pickles, smoky BBQ sauce (Pork contains gluten)

The hipster mac 'n' cheese hot dog 20
buffalo sauce, mustard, boozy beer onions (V)

'The Whale' ale battered barra burger 23
tartare, butter lettuce, pickled onions

The Duke dog 22
classic hot dog with beef frank, sauerkraut, pickles,
Hawthorn pale ale onions, frenchies mustard

**All served in a soft milk bun with old school crinkle cut chips*

BURGERS & DOGS

Gluten free buns are available with all burgers

MAINS

Confit duck leg 28

white bean, roast tomato & Toulouse sausage ragout, green beans, red wine jus (GF, DF)

Seafood & chicken paella 28

saffron rice, tomato, green peas, squid, king prawn, clams, mussels, lemon (GFO, DFO)

Moroccan grain salad 22

Beetroot, cauliflower, ancient grains, candied walnuts, chard, chickpeas, haloumi, chermoula dressing (GF, V, VGO)

Add chicken or calamari 4**Pan fried parmesan agnolotti 26**

wild mushrooms, green peas, crispy sage, hazelnut crumbs, truffle cream sauce (V)

Raw salmon bowl 22

edamame, kimchi, wakami, brown rice, crispy rice crackers, wasabi mayo DF GF

Classic caesar salad 22

maple bacon, gem leaves, soft boiled egg, white anchovies, parmesan, tarragon caesar dressing (GFO, DFO)

Add chicken or Calamari 4**250g Darling Downs porterhouse 29****300g Darling Downs scotch fillet 34**

Served with chips, remoulade red wine jus, green peppercorn jus, truffle mushroom cream sauce

CLASSICS

Petite parma 19

crinkle cut chips, garden salad, Dijon dressing

The Duke parma 26

crinkle cut chips, garden salad, Dijon dressing

The Vegan parma 24

crumbed tomato-polenta-croquette, eggplant 'ham', napoli, vegan cheese, chips, garden salad (V)

Larmagiana 31

Crumbed chicken schnitzel, topped with ham, cheese, Napoli and lasagne, chips, salad

Pie of the day 27

served with thyme mash, broccolini, red wine jus

Beer Batter fish & chips 27

mushy peas and tartare (DF)

WINE

SPARKLING 100ml / 250ml / 750ml

Domain Chandon 12.5 / 60
Yarra Valley, VIC

La Zona Prosecco 11 / 55
King Valley, VIC

Moët & Chandon Imperial Brut NV 125
Epernay, FR

Veuve Clicquot NV 140
Reims, FR

WHITE 100ml / 250ml / 750ml

Wild One Moscato 11 / 17
King Valley, VIC

Chrismont La Zona Pinot Grigio 11 / 17 / 55
King Valley, VIC

La Linda Riesling 11 / 17
Clare Valley, SA

Summer Poppy Pinot Gris 11 / 17 / 55
Marlborough, NZ

Kindred Spirits Sauvignon Blanc 11 / 17 / 55
Marlborough, NZ

Nautilus Sauvignon Blanc 60
Marlborough, NZ

Ladies who shoot their lunch Chardonnay 13 / 22 / 65
Adelaide Hills, SA

The Lane Chardonnay 'Block 3' 80
Adelaide Hills, SA

Shaw and Smith Sauvignon Blanc 14 / 22 / 70
Adelaide Hills, SA

ROSÉ 100ml / 250ml / 750ml

La Vieille Ferme 11 / 17
Orange, FR

RED 100ml / 250ml / 750ml

Punt Road Pinot Noir 12 / 20 / 60
Yarra Valley, VIC

Altacena Tempranillo 11 / 17 / 55
Castilla, ES

Chaffey Bros Synonymous Shiraz 12.5 / 18.5 / 55
Barossa, SA

Wirra Wirra Church Block Cabernet Sauvignon 12.5 / 18.5 / 60
McLaren Vale, SA

Drake Shiraz 11 / 17 / 55
Heathcote, VIC

Redbank Long Paddock Merlot 11 / 17 / 55
King Valley, VIC

Stonier Pinot Noir 75
Mornington Peninsula, VIC

Pachamama Shiraz 60
Heathcote, VIC

COCKTAILS

Aperol spritz 15

aperol, prosecco, soda & orange

Campari Fizz 15

Campari, prosecco, Sugar., rosemary leaves, lemon

Hugo 18

elderflower cordial, St Germaine, sparkling wine, fresh lime and mint, splash of soda

The 1806 18

Hendricks, St Germain, Cucumber, mint leaves, apple juice

Spellbound smash 18

bourbon, sugar, orange bitters, lemon, blackberries, thyme

Fireside 18

grey goose vodka, maple syrup, grapefruit juice, salt, rosemary

Equinoccio 18

Patron Silver tequila, chilli liqueur, orange juice, lime juice, honey

Passionfruit Daiquiri 18

Bacardi, lime juice, passionfruit pulp

The Duke espresso martini 20

vodka, kahlua, licor 43, cold drip coffee

Whiskey sour 20

bourbon whiskey, egg white, lemon juice & sugar

Negroni 18

campari, sweet vermouth, gin, orange bitters

Martini 20

gin/vodka, dry vermouth

Old fashioned 20

bourbon whiskey, sugar, bitters

TAP BEER Sch. / Pint

Hawthorn Pale Ale 10 / 13

Panhead Pale Ale 10 / 13

Furphy 10 / 12.5

Kosciuszko 10 / 13

Heineken 10.5 / 13.5

Orchard Crush Apple Cider 10 / 13

Little Creatures IPA 11 / 14

White Rabbit Dark Ale 10 / 13

White Rabbit White Ale 10 / 13

BOTTLE BEER

Corona 11

O'Brien Lager Gluten Free 11

Stone & Wood Pacific Ale 11

Hawthorn Pale Ale 10.5

Hawthorn Golden Ale 10.5

Heineken 12

James Boag's Light 7

Peroni 11

BEER

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V = Vegetarian, DF = Dairy Free, GF = Gluten Free, GFO = Gluten Free Option Available, VG = Vegan